

COMMERCIAL ITEM DESCRIPTION

MEATBALLS IN TOMATO SAUCE, CANNED OR IN FLEXIBLE POUCHES

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers canned or flexibly pouched meatballs in tomato sauce, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s) of meatballs in tomato sauce required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.1) or USDA certification (Sec. 9.2).

2.2 Purchasers *may specify* the following:

- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The meatballs in tomato sauce shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types.

Type I - No. 10 Can - 2.95 kg (104 oz)

Type II - Institutional Size Pouch - 2.95 kg (104 oz)

Type III - Institutional Size Pouch - 2.27 kg (80 oz)

Type IV - Institutional Size Pouch - 1.81 kg (64 oz)

Type V - Institutional Size Pouch - 1.36 kg (48 oz)

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet* the requirements of the:

- Salient characteristics (Sec. 5).

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- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The packaged meatballs in tomato sauce shall conform to the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), Meat Inspection Regulations (9 CFR Parts 301-350), the Food Standards and Labeling Policy Book, be manufactured under sanitary standard operation procedures (SSOP) (9 CFR Part 416) and be in compliance with hazard analysis and critical control point (HACCP) system requirements (9 CFR Part 417).

5.2 Ingredients.

5.2.1 Meatballs. The meatballs shall contain a minimum of 65 percent beef. The meatballs shall also contain water, bread crumbs, Romano cheese, salt, spices, parsley, and flavorings. The meatballs may include ingredients such as, but not limited to; dehydrated vegetables, brown sugar, soy protein concentrate, textured vegetable protein, onion powder, garlic powder, dextrose, corn starch, caramel color, and seasonings. Binders and extenders, when used, shall not exceed 12 percent of the total product. Textured vegetable protein products shall be used in accordance with the Food Standards and Labeling Policy Book. Cheeks, hearts, and tongues are prohibited. Partially defatted chopped beef is limited to 25 percent of the meat block.

5.2.2 Tomato sauce. The sauce shall contain tomato products (tomato puree, tomato paste, tomato concentrate, and diced and/or crushed tomatoes), spices and thickeners. The sauce may include ingredients such as, but not limited to; olive oil, canola oil, sugar, high fructose corn syrup, onions, garlic, parmesan cheese, and natural flavors.

5.3 Finished product.

5.3.1 Meatballs in sauce. The finished product shall contain a minimum of 50 percent meatballs by weight.

5.3.2 Appearance. The tomato sauce shall have a medium red to dark reddish brown color and may contain visible flecks of herbs and spices. The meatballs shall have a cooked ground beef color, be uniform in size and shape, and be practically free of bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments and glandular material.

5.3.3 Odor and flavor. The tomato sauce shall have a well blended cooked tomato odor and flavor and shall be mildly seasoned with Italian herbs and spices. The meatballs shall have a

cooked beef odor and flavor and may be seasoned with onion, garlic, herbs, and spices. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, moldy or bitter.

5.3.4 Texture. The sauce shall be moderately thick. The meatballs shall be moist and tender, but not dry or mushy.

5.4 Drained weight requirements.

TABLE I. Drained weight requirements

Types	Average (NLT) ^{1/}	Individual (NLT)
I	1.73 kg (61 oz)	1.64 kg (58 oz)
II	1.73 kg (61 oz)	1.64 kg (58 oz)
III	1.32 kg (47 oz)	1.29 kg (46 oz)
IV	1.09 kg (38 oz)	1.05 kg (37 oz)
V	0.82 kg (29 oz)	0.79 kg (28 oz)

^{1/} NLT = Not less than

5.4.1 Drained weight determination. The contents of the container shall be poured into a flat-bottom container. A minimum of three times the container's volume of not less than 60°C (140°F) water shall be added to the container so as to cover the contents. The contents and water shall be gently agitated so as to liquefy rendered fat without undue breakup of the meatballs. The contents shall then be poured into a U.S. Standard No. 8 sieve in a manner that will distribute the product over the sieve without breaking the meatballs. The sieve area shall be such that the distributed product does not completely cover all the openings of the sieve. The sieve shall be tilted at such an angle so as to assure complete drainage of all liquid from the product. The product shall be drained for 2 minutes before determining the drained weight. Determine the drained weight by subtracting the sieve tare weight from the gross weight. The drained weight shall be reported to the nearest 14.2 g (0.5 oz).

5.5 Foreign material. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

5.6 Thermoprocessing. The filled and sealed containers of meatball in tomato sauce shall be thermoprocessed to ensure commercial sterility in accordance with good commercial practice.

6. ANALYTICAL REQUIREMENTS.

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6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the meatballs in tomato sauce shall be as follows:

6.1.1 Salt. The salt content of the meatballs in tomato sauce shall not exceed 2.5 percent.

6.1.2 Fat. The fat content of the meatballs in tomato sauce shall not exceed 12.5 percent.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures. USDA certification service will select the number of product containers based on USDA certification procedures and plans.

6.2.2 Composite sample. Analytical testing shall be performed on a composite sample. The composite sample shall be 454 g (1 lb) and be prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite sample shall be based on USDA procedures.

6.2.3 Analytical testing. Analytical testing shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International. Product shall be prepared according to AOAC method 983.18.

<u>Test</u>	<u>Method</u>
Salt	935.47, 971.27
Fat	985.15

6.3 Test results. The test results for the salt and fat shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the meatballs in tomato sauce provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same meatballs in tomato sauce offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The meat components and the finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Meat Inspection Regulations of the USDA. The delivered meatballs in tomato sauce shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of meatballs in tomato sauce within the commercial marketplace.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.1 or 9.2.*

9.1 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished meatballs in tomato sauce distributed meets or exceeds the requirements of this CID.

9.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), Agricultural Marketing Service, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the meatballs in tomato sauce in accordance with PPB procedures which include selecting random samples of the packaged meatballs in tomato sauce, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the meatballs in tomato sauce for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.2 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of packaged meatballs in tomato sauce, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, AMS inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1. USDA certification contacts. For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247**, telephone (202) 720-4693 Fax (202) 690-1527, or via E-mail: Terry.Bane@usda.gov.

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272**, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Fredrick Avenue, Suite 500, Gaithersburg, MD 20877**, telephone (301) 924-7077. Internet address: www.aoac.org.

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 300 to 350 and Subchapter E. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954**. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.

Copies of the Food Safety and Inspection Service, Food Standards and Labeling Policy Book are available on the Internet at: [http://www.fsis.usda.gov/Regulations & Policies/index.asp](http://www.fsis.usda.gov/Regulations%20&%20Policies/index.asp).

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243**, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQASTaff@usda.gov or on the Internet at: www.ams.usda.gov/fv/fvqual.htm.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092** or FAX (215) 737-2963, or via E-mail: Sally.A.Gallagher@dla.mil.

Military activities may obtain copies of this CID from: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094** or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.

MILITARY INTERESTS:**Custodians**

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, HIS
USDA - FV
VA - OSS

PREPARING ACTIVITY:**Review Activities**

Army - MD, QM
Navy - MC

DLA - SS

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